

Come and join The Stables team!



Food &
Beverage Manager
Job Pack

Job Description

Job Title: Food & Beverage Manager

Reports to: Head of Operations

Responsible for: Duty Bar and Kitchen staff and volunteers

Key contacts: All other staff and volunteers, external suppliers, artists and customers

Location: The Stables, Milton Keynes

Contract: Full-time / Permanent / Annualised Hours

Salary: circa £35k, depending on experience

About Us

The Stables is one of the UK's leading music venues, presenting over 400 concerts and events each year across all genres and an extensive programme of learning and participation. We also founded and produce IF: Milton Keynes International Festival, a biennial multi-art form biennial festival which transforms the city into a stage. We are proud of our reputation for world-class music and events, a warm welcome, and exceptional customer service.

Our hospitality offer includes The Stables Kitchen (bistro serving up to 40 covers), a busy pre-show bar, and interval service for audiences. We also deliver onsite bar and catering for IF: Milton Keynes International Festival. The hospitality team is made up of paid chefs, bar managers, and a dedicated group of volunteer servers, all working together to provide excellent food, drink, and front-of-house service that complements our performance programme.

This is an exciting opportunity for an experienced hospitality professional with a background in pubs, small hotels, or theatre/arts venues. The role requires someone who enjoys leading from the front, managing a hybrid team, and is confident stepping behind the bar or into the kitchen when needed.

For more information visit stables.org and ifmiltonkeynes.org



Job Summary

The Food & Beverage Manager will oversee all food and beverage operations at The Stables, including The Stables Kitchen, bar service, corporate event catering, artist hospitality as well as external events including the IF: Milton Keynes International Festival. The role combines hands-on operational involvement with leadership responsibilities, supporting the team to deliver smooth day-to-day service while also planning, training, and ensuring compliance.

Key Responsibilities

Operational Management

- Oversee daily operations in The Stables Kitchen and bar, ensuring efficient service and adherence to quality standards.
- Oversee the planning and delivery of onsite bar and catering facilities for IF: Milton Keynes International Festival and other events as required.
- Work alongside duty chefs and bar managers to support training, consistent standards, and service quality.
- Collaborate with duty chefs and the wider team to develop menus suited to the diverse audiences attending events.
- Step into the kitchen or bar during busy periods or staff shortages to support service.
- Manage ordering, stock control, supplier relationships, and cellar management.
- Coordinate artist hospitality, ensuring delivery within budget and in line with schedules.
- Provide exceptional customer service, addressing and resolving concerns promptly.

Team Leadership: Paid Staff and Volunteers

- Lead a mixed team of duty chefs, bar managers, and volunteer servers.
 - Recruit, train, and schedule staff and volunteers, ensuring appropriate cover across services.
 - Provide clear guidance, encouragement, and feedback to staff and volunteers.
 - Foster a culture of teamwork, professionalism, and community within the hospitality team.
 - Lead by example with a visible, hands-on approach.
 - Ensure volunteers are well-supported, briefed, and feel part of the wider team.
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Health, Safety and Compliance

- Ensure full compliance with food hygiene, licensing, and health and safety regulations.
- Maintain accurate records for audits and inspections.
- Uphold best practice in allergen management, cleanliness, and safe service procedures.
- Act as the designated premises supervisor.

Financial and Administrative

- Monitor budgets, stock usage, and wastage to maintain profitability.
- Work with the wider management team to review menus, pricing, and promotions.
- Handle administration including cashing-up, reconciliation, and reporting.
- Contribute to forecasting, budgeting, and reporting on hospitality performance.

Other

- Undertake any other duties as required that are commensurate with the general level of responsibility for this post.
- Work within and have a commitment to The Stables policies and values, including diversity, inclusivity and environmental responsibility.



Person Specification

Criteria	Essential	Desirable
Job Related Experience	<ul style="list-style-type: none"> • Supervisory experience in the food and beverage industry, preferably in a gastro pub, small hotel, or theatre/arts venue. • Solid culinary experience with knowledge of food preparation techniques and cooking methods. • Personal Licence holder (or willingness to obtain) with eligibility to act as Designated Premises Supervisor under the Licensing Act 2003. • Practical experience in both kitchen and bar operations, with the confidence to step into either role. • Strong organisational skills, including staff scheduling and stock management. • Excellent communication skills. • IT literate. • Experience of managing a budget, costs and resources to maximise profitability. • Knowledge of food hygiene, licensing laws, and health and safety standards. • Ability to manage and motivate a team of both paid staff and volunteers. • Hands-on, flexible, and solutions-focused approach. • Ability to work flexible hours, including evenings and weekends. 	<ul style="list-style-type: none"> • Professional chef training or equivalent practical kitchen experience. • Previous hospitality experience in a theatre, arts, or live events environment. • Cellar management knowledge and experience. • Relevant training certificates (Food Hygiene Level 3, First Aid, Personal Licence). • Experience with restaurant management software (POS systems, inventory management tools).
Personal Qualities	<ul style="list-style-type: none"> • Approachable, calm, and supportive under pressure. • Professional, adaptable, and willing to “roll up sleeves” when needed. • Strong attention to detail with a commitment to consistent, high-quality service. • Warm, customer-focused manner with a genuine love of live events and hospitality. • Enjoys working in a busy environment and adapting to the pace and flow of events. • Ability to work as part of a team and on own initiative. • Ability to lift and move equipment and supplies. 	
Other	<ul style="list-style-type: none"> • Willing to undergo training. • Flexible approach - hours will vary according to business needs. Daytime, evening and weekend work. 	<ul style="list-style-type: none"> • First Aid Certificate. • Current driving licence and own transport.

Key Terms and Conditions

The Food & Beverage Manager will work in Milton Keynes. The Stables is based in Wavendon, and the Festival takes place in and around central Milton Keynes.

If you would like an informal discussion about the role or have any access support requirements, please contact Joana Cooper by email joana.cooper@stables.org or phone on 01908 280828.

The post is offered on a full-time basis with flexible annualised hours role (equating to 40 hours per week). Working hours will include a mix of evening and daytime shifts and will involve weekend working, agreed by rota with the Head of Operations.

The holiday entitlement for the post is 20 days per annum (plus statutory holidays) increasing by one day per annum for every year worked up to a maximum of 25.

The job will be subject to a 9-month probationary period. Upon successful completion of the probationary period, it will be a permanent position and the post-holder will be able to join our stakeholder pension scheme.

Full terms and conditions will be made available on offer of appointment.

Application Process

Please submit a CV with covering letter that details your interest and suitability for the role with particular reference to how you meet the skills and experience required.

Completed applications should be returned to joana.cooper@stables.org by mail to Joana Cooper, The Stables, Stockwell Lane, Wavendon, Milton Keynes, MK17 8LU by **12 noon on Wednesday 15 October**.

Successful candidates will be invited to interview during the week commencing 20 October 2025.

The Stables is an equal opportunities employer, which is actively seeking to employ people currently under-represented in the creative and cultural sector. This includes young people, ethnic minorities and people with disabilities.
